



Butternut Squash Gratin

This comforting butternut squash gratin has been my signature Thanksgiving dish for over a decade. Sweet, tender squash is layered with a savory, cheesy breadcrumb crust, creating a perfect balance of flavors and textures. It takes a little effort but is absolutely worth it — your guests will be asking for the recipe!

Ingredients

- 3 tablespoons butter
- 1 yellow onion, diced
- 2 cloves garlic, minced
- 1 (2½-pound) butternut squash, peeled, seeded, and cut into ¾-inch chunks
- 1 teaspoon brown sugar
- 1 cup chicken broth
- 8 ounces shredded Gruyère cheese
- 8 ounces shredded extra-sharp Cheddar cheese
- 1 cup dry bread crumbs
- 1 tablespoon chopped fresh thyme
- 1 tablespoon chopped fresh rosemary
- ¼ cup grated Parmesan cheese

Instructions

1. **Preheat oven** to 350°F (175°C). Lightly grease a 9×13-inch baking dish.
2. **Sauté aromatics:** In a large skillet, melt butter over medium heat. Add the diced onion and minced garlic, cooking and stirring until the onion is soft and golden, about 10 minutes.
3. **Cook squash:** Stir in the butternut squash chunks and brown sugar. Continue cooking and stirring for about 10 minutes, until the squash edges begin to brown but the centers remain slightly firm.
4. **Transfer and bake:** Scrape the squash mixture into the prepared baking dish. Pour in the chicken broth and cover tightly with aluminum foil.
5. **Bake covered** for 45 to 50 minutes, until the liquid is absorbed and the squash is tender.
6. **Prepare topping:** While the squash cooks, combine Gruyère, Cheddar, bread crumbs, thyme, and rosemary in a medium bowl, mixing thoroughly.
7. **Add topping and finish baking:** Remove the foil from the squash, sprinkle the cheese and breadcrumb mixture evenly over the top, then sprinkle Parmesan cheese on top. Return to the oven, uncovered, and bake for another 15 minutes, until the topping is golden and crispy.